



Where does Salmonella hide after grinding of meat?

Hansen, Tina Beck; Møller, Cleide Oliveira de Almeida; Hansen, Solvej Katrine Holm; Andersen, Bettina; Aabo, Søren

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P55 poster flash DMS Congress 2016: Where does *Salmonella* hide after grinding of meat?

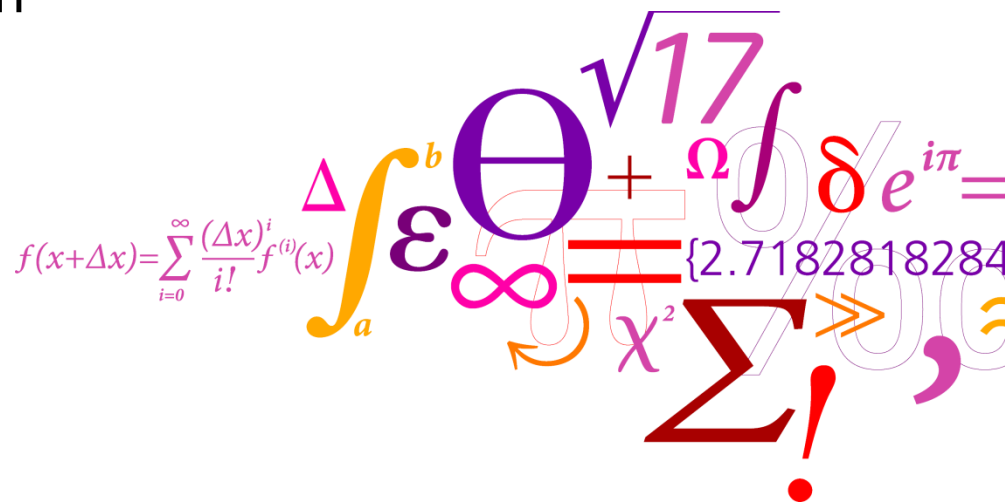
Tina Beck Hansen

Cleide Oliveira de Almeida Møller

Solvej Katrine Holm Hansen

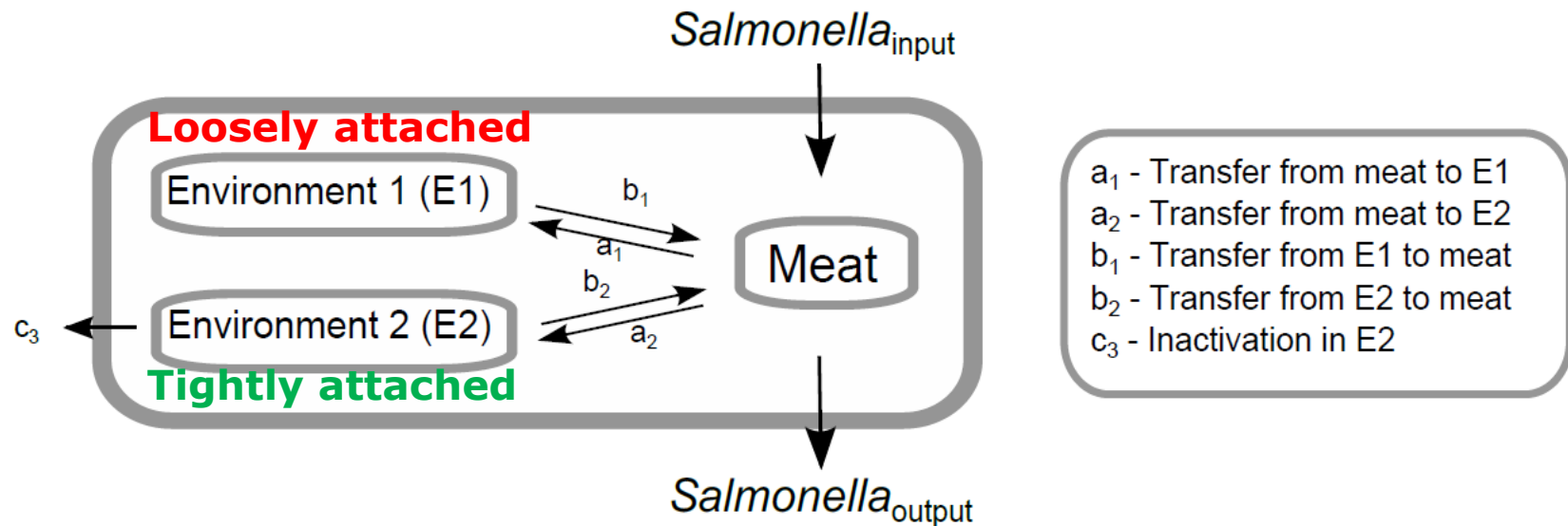
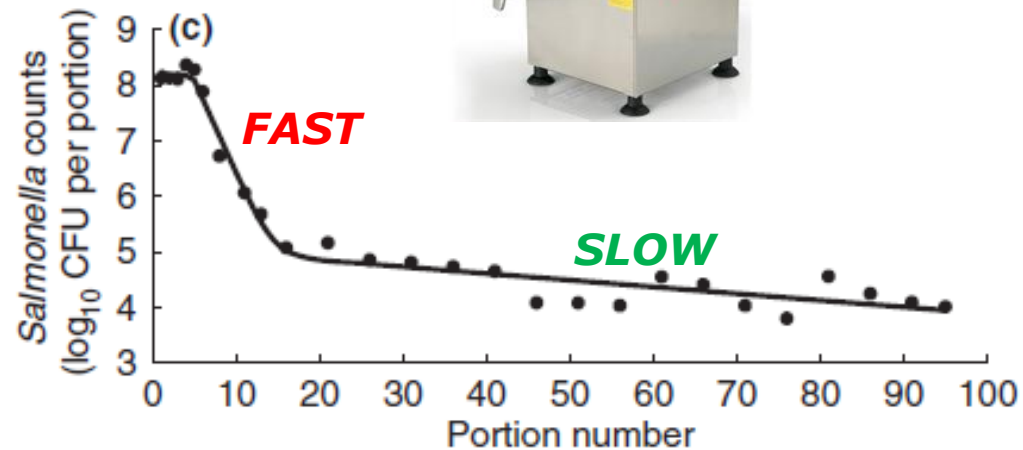
Bettina Andersen

Søren Aabo



Background

- Transfer showed tailing phenomenon
- Explained assuming two environmental matrices inside meat grinder



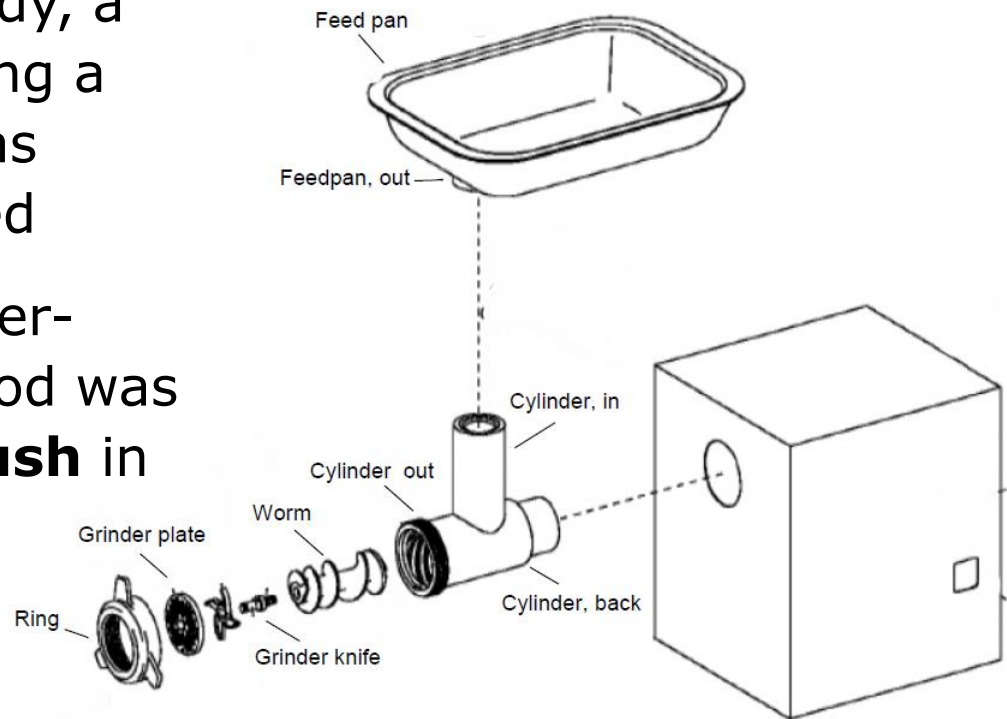
Aim

- To examine the meat grinder and attempt to identify loci with loosely or tightly attached *Salmonella*
- By investigating how many *Salmonella* we could recover from various loci during grinding



Method

- **17 loci** from different sections of the meat grinder were selected and swabbed at the end of grinding – first 5 infected pieces then from 0 up to 40 non-infected pieces
- Based on a literature study, a detachment method, using a **rayon-tipped swab**, was chosen as the most suited
- In a second study, an alternative detachment method was tested, using a **toothbrush** in combination with a mild **detergent**



Results – *Salmonella* in meat grinder

